



JERSEY CITY DEPARTMENT OF HEALTH AND HUMAN SERVICES
DIVISION OF ENVIRONMENTAL HEALTH
DR. MARTIN LUTHER KING, JR. CITY HALL ANNEX
1 JACKSON SQUARE | JERSEY CITY, NJ 07305
P: 201 547 6800



RETAIL FOOD INSPECTION REPORT

Ward B Complaint

Establishment Code		Activity Type		Evaluation												
Supermarket		Inspection		Unsatisfactory												
Name of Owner(s), Partnership or Corporation		Trade Name		Reinspection on or After:												
Ali Ayesh		Fine Fare Supermarket														
Establishment Location (Street Address)		City	Zip Code	County	Co/Mun Code											
759 Westside		Jersey City	07304	Hudson	0906											
Establishment Mailing Address (if different)		Telephone No.		E-mail Address												
Name of Inspecting Official		REHS Lic. #	Name of Health Officer		Risk Type License No.											
Amanda Bademuth		B-156226	Dr. S. Bastola		2 18-21-918											
TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)																
Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended					
01/11/19																
FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS																
RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI). INTERVENTIONS are control measures to prevent FBI.																
Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable; COS=Corrected On-site. R in OUT Box=Repeat Violation.																
MANAGEMENT AND PERSONNEL																
IN OUT N.O. N/A COS																
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.										<input type="checkbox"/>	<input checked="" type="checkbox"/>				
2	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.										<input type="checkbox"/>			<input checked="" type="checkbox"/>		
3	Ill or injured foodworkers restricted or excluded as required.										<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	
PREVENTING CONTAMINATION FROM HANDS																
IN OUT N.O. N/A COS																
4	Handwashing conducted in a timely manner, prior to work, after using restroom, etc.										<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	
5	Handwashing proper, duration at least 20 seconds with at least 10 seconds of vigorous lathering.										<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.										<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.										<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.										<input checked="" type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	
FOOD SOURCE																
IN OUT N.O. N/A COS																
9	All foods, including ice and water, from approved sources; with proper records										<input checked="" type="checkbox"/>				<input type="checkbox"/>	
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction										<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	
11	PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)										<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	
FOOD PROTECTED FROM CONTAMINATION																
IN OUT N.O. N/A COS																
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided										<input checked="" type="checkbox"/>				<input type="checkbox"/>	
13	Food protected from contamination										<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	
14	Food contact surfaces properly cleaned and sanitized										<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	
PHFs TIME/TEMPERATURE CONTROLS																
IN OUT N.O. N/A COS																
15	SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F: Poultry; Stuffed fish/meat/or pasta; Stuffing containing fish/meat.										<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
16	PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.										<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
17	COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)										<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
18	COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.										<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
19	COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.										<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
20	REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.										<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
21	HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.										<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
22	TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.										<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
23	SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.										<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.										<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>

WHITE: ESTABLISHMENT • YELLOW: DIV. OF ENVIRONMENTAL HEALTH • PINK: INSPECTOR

RETAIL FOOD INSPECTION REPORT (CONTINUED)

GOOD RETAIL PRACTICES			
<p>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. <small>OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box</small></p>			
SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION			OUT COS
25	Hot and cold water available; adequate pressure.		<input type="checkbox"/>
26	Food properly labeled, original container.		<input type="checkbox"/>
27	Food protected from potential contamination during preparation, storage, display.	X	<input type="checkbox"/>
28	Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.		<input type="checkbox"/>
29	Raw fruits and vegetables washed prior to serving.		<input type="checkbox"/>
30	Wiping cloths properly used and stored.		<input type="checkbox"/>
31	Toxic substances properly identified, stored and used.		<input type="checkbox"/>
32	Presence of insects/rodents minimized: outer openings protected, animals as allowed.	X	<input type="checkbox"/>
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).		<input type="checkbox"/>
FOOD TEMPERATURE CONTROL			OUT COS
34	Food temperature measuring devices provided and calibrated.		<input type="checkbox"/>
35	Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish filets).		<input type="checkbox"/>
36	Frozen foods maintained completely frozen.		<input type="checkbox"/>
37	Frozen foods properly thawed.		<input type="checkbox"/>
38	Plant food for hot holding properly cooked to at least 135°F.		<input type="checkbox"/>
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		<input type="checkbox"/>
EQUIPMENT, UTENSILS AND LINENS			OUT COS
40	Materials, construction, repair, design, capacity, location, installation, maintenance.		<input type="checkbox"/>
41	Equipment temperature measuring devices provided (refrigeration units, etc).	X	<input type="checkbox"/>
42	In-use utensils properly stored.		<input type="checkbox"/>
43	Utensils, single service items, equipment, linens properly stored, dried and handled.		<input type="checkbox"/>
44	Food and non-food contact surfaces properly constructed, cleanable, used.	X	<input type="checkbox"/>
45	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	X	<input type="checkbox"/>
PHYSICAL FACILITIES			OUT COS
46	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.		<input type="checkbox"/>
47	Sewage and waste water properly disposed.		<input type="checkbox"/>
48	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	X	<input type="checkbox"/>
49	Design, construction, installation and maintenance proper-floors/walls/ceilings.	X	<input type="checkbox"/>
50	Adequate ventilation; lighting; designated areas used.	X	<input type="checkbox"/>
51	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	X	<input type="checkbox"/>
52	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	X	<input type="checkbox"/>
Item #	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)	
		<p align="center">See Continuation Sheet →</p>	
Name of Inspecting Official		Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
Amanda Bodenmark		Gracia Harman	

WHITE: ESTABLISHMENT • YELLOW: DIV. OF ENVIRONMENTAL HEALTH • PINK: INSPECTOR

CONTINUATION SHEET
(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.) <i>True Love Supermarket</i>	Date <i>01-11-19</i>
Municipality <i>159 Westside Ave</i>	Tel., Code or ID No.

Item No.	Remarks
	the above establishment has been deemed unsatisfactory due to severe health code violation. the following violations must be abated. <u>All</u> violations must be abated in order to have a reinspection.
	All expired food items must be removed from premise. Failure to do so will result in a court summons.
	Expired baby formula found on shelves. severe health code violation.
	Rotten produce found during inspection. All items must be checked on a daily bases.
	All items on shelves must be checked on a daily base bases. shelving unit units observed to have dust accumulation. Must clean and Sanitize.
	Restroom must have self-closing door, mop must be properly stored, not directly on floor. Mop water observed to be dirty. Handwash sign needed.

Signature of Individual Completing Form <i>[Signature]</i>	Signature of Owner of Facility, Establishment, etc., If required <i>[Signature]</i>
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CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)

Full Fare Supermarket

Date

01-11-19

Municipality

759 Westside Ave

Tel., Code or ID No.

Item
No.

Remarks

Visible light observed from conveyer ramp.
Must be properly sealed.

Visible light observed from opening in wall
Observed must be properly sealed to prevent
rodent entry.

Remove all expired, ~~unused~~ unused stocks
from basement.

Basement must be properly maintained,
refuse and garbage maintained.

Improper food storage in basement water
and beverage stacked to ceiling. Must
not have contact with piping or ceiling
Condensation observed leaking.

All employees personal items must have a
designated area. Observed personal items
with storage and items for sale.

Cat observed in basement, no animals allowed

Signature of Individual Completing Form

Signature of Owner of Facility, Establishment, etc., if required

PAGE 4 OF 10 PAGES

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CONTINUATION SHEET
(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.) <i>Five Fare Supermarket</i>	Date <i>01-11-19</i>
Municipality <i>759 Westside Ave</i>	Tel., Code or ID No.

Item No.	Remarks
	Basement
	All storage must be kept 1 foot away from wall.
	Severe leak observed with black mold observed. Must repair leak, clean and sanitize mold.
	Walk-in refrigerator containing meat & produce. Meat temperature measured at 43°F. Walk-in box must maintain temperature of 40°F or below.
	Large bucket of seasoning with a wooden stick observed in walk-in. Must be discarded.
	Leak observed near light fixture, must repair leak.
	Walk-in boxes must be have a easily cleanable surface. No bare concrete allowed.
	Pooling water observed, potential for contamination and mold.

Signature of Individual Completing Form <i>[Signature]</i>	Signature of Owner of Facility, Establishment, etc., if required <i>[Signature]</i>
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PAGE 5 OF 10 PAGES

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CONTINUATION SHEET
(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)

Five Fare Supermarket

Date

01-11-19.

Municipality

759 Westside Ave

Tel., Code or ID No.

Item
No.

Remarks

Drep area for produce. must be properly maintained. cutting board severely grooved no longer easily cleanable.

Mop sink must remain unobstructed, to properly disposed of mop water.

Food debris observed on stairs, must clean and sanitize. Provide an easily cleanable surface.

All items in basement damaged from leak must be discarded. foam containers etc.

Pooling water observed near control boxes for refrigeration.

Wall near restroom observed to be broken and molded. Must repair

Peeling, chipping paint observed on wall near restroom/meat department. Must repaint to allow for an easily cleanable surface.

Signature of Individual Completing Form

Robert D. Smith

Signature of Owner of Facility, Establishment, etc., if required

[Signature]

PAGE 6 OF 10 PAGES

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CONTINUATION SHEET
(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.) <i>Five Fare Supermarket</i>	Date <i>1/11/2019</i>
Municipality <i>759 Westside Ave.</i>	Tel., Code or ID No.

Item No.	Remarks
	<i>Deli Area:</i>
	<i>- 2 1/2 loaves of Land O Lakes Yellow American cheese were found inside the deli case with expiration date of October 17, 2017</i>
	<i>- One whole Chipotle Chicken breast removed from deli case due to expiration date was too close.</i>
	<i>- Portable counter top over needs thorough cleaning. Food residue observed inside equipment.</i>
	<i>- Floor under all equipments by deli area needs thorough cleaning, dirt/grease observed during inspection.</i>
	<i>- Deli case metal shelving are severely rusted and not easily cleanable. Must be replaced immediately.</i>
	<i>- Improper cleaning of deli meat slicer.</i>

Signature of Individual Completing Form <i>Gloria Harris</i>	Signature of Owner of Facility, Establishment, etc., if required <i>[Signature]</i>
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CONTINUATION SHEET
(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.) <i>Fine Fare Supermarket</i>	Date <i>11/11/19</i>
Municipality <i>757 Westside Ave.</i>	Tel., Code or ID No.

Item No.	Remarks
-	Hydrogen Peroxide & Robitussin Cough Syrup found to be stored on shelf by deli area mixed in with food products. Improper storage of food products & non-food ones.
	Meat Dept.
-	Improper use of the 3-compartment sink observed. 1st compartment has broken pieces of PVC pipes, broom & brush. 2nd compartment sink has 2 Pompano fishes & dirty used disposable glove and 3rd compartment has a bag of shrimp that is thawing improperly.
-	PVC pipe under 3-compartment sink draining into the funnel floor drain needs to be cut at least 1/2 inch above the rim to have an air gap.
-	Handwash sink is broken; water is leaking directly on the floor. Sink has meat & dirty gloves; Unsanitary condition observed.

Signature of Individual Completing Form <i>Graha Harnack</i>	Signature of Owner of Facility, Establishment, etc., if required
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CONTINUATION SHEET
(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)

Date

Municipality

Tel., Code or ID No.

Item
No.

Remarks

- Meat & seafood display case has no thermometer inside. Unit was running at 43°F. Unit must be checked by the technician immediately. Metal shelving is also rusted. Must be replaced. Unit needs cleaning.
- Unnecessary debris observed by the meat/seafood display case. Must be cleared.
- Delivery cardboard boxes were observed to be stored on top of meat preparation tables and potentially contaminating the meat products.
- Chopped/cubed meats mixed with chicken parts on top of ^{meat} cutting table observed.
- Condensation observed ^{leaking} ~~into~~ into uncovered meat/poultry inside meat dept.
- Boxes of meat products found stored directly on floor inside meat dept.
- Unnecessary debris found under meat prep table must be removed.

Signature of Individual Completing Form

Signature of Owner of Facility, Establishment, etc., if required

PAGE 9 OF 10 PAGES

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CONTINUATION SHEET
(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.) <i>Fine Fare Supermarket / 759 Meat LLC</i>	Date <i>11/11/19</i>
Municipality <i>759 Westside Ave.</i>	Tel., Code or ID No.

Item No.	Remarks
-	Broken wall tiles and outside walk in box inside meat Dept. must be fixed immediately.
-	Rusted meat grinder must be maintained / cleaned & sanitized if its being use and if not, it must be removed from the meat dept.
-	Floor drain inside walk in box has severe meat debris accumulation showing lack of and proper housekeeping.
-	Floors throughout meat dept. & walk in box need thorough cleaning.
-	Moldy boxes of meat products found inside walk-in box.
-	Maintain proper housekeeping inside meat dept. Shelves must be cleaned regularly.
-	Unnecessary debris outside meat room must be removed immediately.

Signature of Individual Completing Form <i>Prana Hornumbe</i>	Signature of Owner of Facility, Establishment, etc., if required
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